

# CHIAROMONTE

## Technical Information Sheet



**Wine Name:** Muro Sant'Angelo Primitivo

**Vintage:** 2010

**Size:** 750ml

**Apellation:** DOC Gioia del Colle

**Blend:** 100% Primitivo

**Origin of Grapes:** Acquaviva delle Fonti

**Treatment in Vineyard:** Organic copper and sulfur

**Farming Techniques:** Traditional “alberello” style vines, also known as bush-trained or gobelet.

**Date of Harvest:** First Tuesday of September

**Method of Harvest:** By hand

**Method of Pressing:** Soft pressing

**Length of Maceration:** 20-30 days

**Malolactic Fermentation:** Yes

**Fermentation Vessel:** Stainless steel

**Yeasts:** Indigenous, spontaneous fermentation

**Vinification Method:** Temperature controlled stainless steel tanks

**Filtration and Fining Method:** None

**pH Level:** 3.47

**Alcohol:** 15.5%

**Residual Sugar:** 0.55 g/l

**Time of Aging:** 2 years in steel

**Time in Bottle Before Release:** 6 months

**Bottles Produced:** 10,000 - 20,000 bottles

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**Tasting Notes:** The wine is named after the subzone where the estate is located, which features the ancient walls surrounding the chapel of Sant'Angelo built around 1100. “Muro” means wall. Fresh blackberry, ripe plum and bramble introduce this full-bodied yet fresh red. Black fruits and blueberry pie explode upon the palate, balanced exquisitely by fresh acidity, sweet tannins and pronounced minerality.

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